PROJECT NUMBER: 1757
PROJECT TITLE: Analytical Flavor Specifications
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ANALYTICAL FLAVOR SPECIFICATIONS

A. Objective: To develop analytical and sensory specifications for incoming flavors and materials for use at the Flavor Center and other QA facilities.

B. Results: Analytical and subjective assistance was provided to QA to help address an issue regarding a questionable lot of incoming material. On-site training of subjective methodology was also provided to the QA staff. Collaboration with QA is expected to continue on an as needed basis.

Specifications for the flavors purchased from one vendor have been developed. Approximately one half of the materials from a second vendor have completed specifications. Several analyses of PMI samples have been performed to confirm compliance to German standards.

As a result of staff changes, cross training of personnel is occurring to meet the projects needs.

C. Plans: Complete specifications from second vendor and begin evaluations of the next vendors materials.

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